



Starters

BORDERS CHICKEN & CHORIZO CROQUETTES

Watercress, Roasted Garlic and Herb Aioli

£6

TREACLE CURED SALMON

Pickled Cucumber & Shallot, Buckwheat Bellini, Lemon Crème Fraiche

£6.5

CREAM OF ROASTED CELERIAC SOUP

Crusty Bread & Butter (v)

£5

GRILLED SCALLOP & APPLE BLACK PUDDING

Confit Tomato, Pepper & Spring Onion Salad

£8

FINNAN HADDIE PIE

Herby Mash Crust, Leek Sauce

£6.5

GAME TERRINE

Winter Fruit Chutney, Sourdough Crostini

£6.5

CRISPY GOAT'S CHEESE

Roasted Sweet Potato & Red Onion Salad, Pecan Dressing (v)

£6.5

PRESSED BEEF SHIN & PANCETTA

Red Onion, Parsnip Puree

£6

*For advice on any allergens contained within our dishes, please ask your server

Mains - Pies - Grills

Mains

GRILLED FILLET OF SEA BASS

Cauliflower Cous Cous, Samphire, Saffron
Potatoes, Grapefruit Aioli
£15.5

CHARGRILLED PORK TENDERLOIN

Smokey Butterbean and Chorizo Stew, Roasted
Pepper, Crispy Parsley
£14.25

CRISPY PARMESAN GNOCCHI

Roasted Pumpkin, Chestnut and Rocket Pesto
£12.25

ROAST LAMB RUMP

Crispy Polenta, Confit Garlic, Buttered Kale,
Roast Shallots
£16.25

CURRIED BATTERED HADDOCK & CHIPS

Mint & Lime Crushed Peas, Mustard Tartare
£13.5

Grills

110z 35 DAY AGED SIRLOIN STEAK

Short-Horn Borders Beef
£24.5

110z LOCH DURRA TROUT, DARNE CUT

Lemongrass Ginger and Chilli Marinade
£15.95

110z LAMB GIGOT

Garlic and Rosemary Rub
£16.5

*Grills are served with a sauce of your choice

Pies

VEGETABLE PATCH PIE

This Season's Vegetables, Grilled Mashed
Potato Top (v)
£9.95

SCOTTISH GAME PIE

The Best Seasonal Game Braised in Stout
Gravy with Butter Puff Pastry
*May contain traces of shot
£12.5

BORDERS CHICKEN AND LEEK PIE

*Braised Chicken, Wild Mushroom, Leeks,
Tarragon Cream Sauce & Butter Puff Pastry*
£11.95

Sides £3.5

- Triple Cooked Beef Dripping Chips –
- Hand Cut Chips –
- Spring Onion Mashed Potatoes–
- House Baked Beans –
- Samphire and Watercress–
- Green Beans, Honey and Sesame –
- Beetroot and Feta Salad–

Sauces £1.75

- Chimichurri –
- Peppercorn & Thyme –
- Barbeque Butter –
- Rocket Pesto–
- Bone Marrow & Parsley–

Desserts

CHEESE SELECTION

Spiced Fruit Chutney, Quince Jelly, Grapes & Oat Cakes

£8

CHOCOLATE CAKE

Clotted Cream, Orange Compote

£6.5

CARAMELISED BANANA PARFAIT

Roasted Fig, Toasted Banana Bread

£6.5

UPSIDE DOWN APPLE PIE

Toffee Sauce, Vanilla Ice Cream

£6.5

LAVANDER CRÈME BRULEE

Fruit Biscotti

£6.5

"No animal, according to the rules of animal-etiquette, is ever expected to do anything strenuous, or heroic, or even moderately active during the off-season of winter"

Breakfast

THE FULL SET

Grilled Borders Bacon, Pork Sausage, Roast Vine
Tomato, Portobello Mushroom, Black Pudding,
Tattie Scone, Fried Egg & House Baked Beans
£11

SMOKED SALMON ON TOAST

Scottish Smoked Salmon,
Scrambled Eggs on Toast
£7.5

BEANS ON TOAST

House Baked Beans, Sautéed Mushrooms (v)
£5.5

BADGER & Co PORRIDGE

Porridge with Fresh Fruit and Honey (v)
£5

FRESHLY BAKED CROISSANT

Butter, Soft Fruit Jam (v)
£2.50

SEASONAL FRUIT PLATTER

£3.50

DOORSTOP TOAST

Butter, Soft Fruit Jam
£2.50

SMASHED AVOCADOS ON TOAST

Citrus & Chives, Poached Egg (v)
£6.95

BACON BUTTY

Grilled Borders Bacon, Buttered Morning Roll,
Homemade Brown Sauce
£2.75

Add ons

Choice of Egg £1.50, Bacon £2, Sausage £2,
Portobello Mushroom £1.5, Roast Vine Tomato £1.5
Black Pudding £2, Tattie Scone £1.5

TEAS COFFEES & JUICES

Latte £2.95

Cappuccino £2.95

Flat White £2.5

Americano £2.5

Espresso £2

Double Espresso £2

Macchiato £2.5

Mocha £2.95

Hot Chocolate £2.5

Choice of Tea £2.5

Breakfast, Earl Grey,

Rooibos & Vanilla,

Lemon-Green,

Blueberry, Peppermint,

Chamomile

Orange Juice £2.3

Apple Juice £2.3

Pineapple Juice £2.3

Cranberry Juice £2.3

Badger & Co

Sunday Roast

Roast Rump of Beef

35 Day Aged Rump, from Nisbet Farm, Kelso, Supplied by Shaws of Lauder

Served Pink, with Yorkshire Puddings, Beef Fat Roast Potatoes, Braised Heritage Carrots,
Buttered Spring Greens, Red Wine Jus

£15

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Sample Lunch Menu

Changes Weekly

Served 12pm-5pm Monday - Friday

2 Courses £10

3 Courses £13

HOMEMADE SOUP

Crusty Bread & Butter

DUCK LIVER, MUSHROOM & PANCETTA FRICASSEE

Toasted Sourdough

SMOKED MACKEREL SALAD

Baby Gem Lettuce, Green Onion Gremolata

RABBIT TERRINE

Pickled Shallots, Watercress

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## BADGER BURGER

*Baby Gem, Tomato, Mustard Mayo, Brown Sauce & Hand Cut Chips*

## SPAGHETTI OF KING PRAWN & CHORIZO

*White Wine, Chilli Sauce*

## PAN FRIED COLEY FILLET

*Tuscan Baby Potatoes, Green Oil & Olives*

## GRILLED HALLOUMI

*Baby Gem, Tomato, Avocado & Olive Salad*

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CHOCOLATE & HAZELNUT BROWNIE

Vanilla Ice Cream

APPLE PARFAIT

Toffee Sauce & Spiced Apple Compote

ISLE OF MULL CHEDDAR

Fruit Chutney & Oatcakes

SELECTION OF HOMEMADE ICE CREAM & SORBET

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**A discretionary service charge of 10% is added to tables of 6 and over